

Jumbo Carrot Cake Muffins

Gluten & Dairy Free

Ingredients:

1/2 C of Oat Flour
1/4 C of Tapioca Flour
1/2 tsp. of Baking Powder
1 Egg
1/4 C of Agave
1/4 C of Chopped Carrots
1 tsp. of Cinnamon
1/4 tsp. of Nutmeg
1/4 tsp. Cloves

Steps for Cooking:

- 1 Pre Heat your oven to 350 degrees and pull out the jumbo muffin pan.
- 2 In a mixing bowl, add in your oat flour, tapioca flour, baking powder, and stir. Then add in the egg, agave, and chopped carrots. Stir until well combined. Then fold in the spices.
- 3 Pour batter into the cupcake pan. It should make two if you are using the jumbo pan. Place in the oven and bake for 20-25 minutes depending on your oven. Remove and enjoy!



Notes

You can replace the agave with any sweetener of your choice (honey, maple syrup, etc.).

You can also add other ingredients like walnuts or pecans to the batter.

I used parchment paper as my cupcake liners.